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# Food for Two

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U. S. DEPARTMENT OF AGRICULTURE



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# The Youngs



## Milk, Cheese

2 to 3 times daily and in cooking



## Meat, Poultry, Fish

Once daily, if possible

## Eggs

Four or more a week per person

## Dry Beans and Peas, Nuts

One to four times a week



## Flour, Cereals, Meal

(Whole-grain or enriched are best)

At every meal



## Fats, Oils

Some daily

## Sugar, Sirup, Preserves

Some daily

These quantities are geared to the wife who is keeping house or doing odd jobs, such as carpentering, sales work, or factory work. If either you or your husband are working full time, increase the quantities of meat, poultry, fish, and peas; nuts; flour and cereals; fats and oils.

\*Grouped according to the "Basic 7," National Wartime Food Guide.

\*\*Buy some of these supplies in larger quantities to save both time and money.

The Young family income amounts to about \$2,000 a year, or \$170 a month. They plan to spend about \$10 to \$12 per week for food.

This means that they are able to afford quite a little variety and all the milk, meat, fruits, vegetables, and other foods needed for good nutrition and appetizing meals.



Green peas                      Carrot salad  
Bread                            Table fat  
Cottage pudding with ice cream  
Beverage

#### THURSDAY

Orange juice	Creamed peas on toast
Hot cereal with top milk	Carrot and apple salad
Toasted corn bread	Cookies
Table fat	Milk
Jelly	
Beverage	

Sliced beef loaf with tomato sauce  
Lyonnaise potatoes                      Squash  
Cole slaw                                 Bread                            Table fat  
Baked apple                               Milk

#### FRIDAY

Orange	Baked beans and tomato sauce
Ready-to-eat cereal with top milk	Turnip sticks
Toast	Bread                                 Table fat
Table fat	Cookies                               Milk
Beverage	

Baked or broiled fish  
Baked potato                              Broccoli  
Carrot and raisin salad  
Bread                                       Table fat  
Fruit in season                           Beverage

#### SATURDAY

Sliced orange	Cream of broccoli soup
Hot cereal with top milk	Cheese and lettuce sandwich
Toast	Cookies                               Beverage
Table fat	
Beverage	

Smothered liver and onions  
Mashed potatoes                           Kale  
Bread                                       Table fat  
Jellied fruit cup  
Milk





# Planning

Maybe you never plan your meals until you get to the grocer's, but the Youngs have found this is likely to prove

expensive. How much better to think them out at home, studying food advertisements and cookbooks, planning how to use your week's food money and ration points. Helen makes out her meal plan and shopping order for the week at the same time.

A plan for buying keeps marriage free from money troubles. The Youngs' food guide, shown below, may be helpful to you. Helen checks her week's shopping order with these suggested amounts to keep her meals well-balanced.

## The Youngs' food plan for a week (\$10 to \$12, March 1945)



Kinds of food we use*	Weekly plan for two (approximate amounts)	A sample weekly shopping order for two**
<b>Green and Yellow Vegetables</b> At least once a day	7 to 8 pounds	1 head lettuce      1 bunch broccoli 1 lb. snap beans    1 lb. kale 1 lb. squash        1 pkg. peas (frozen) 1 bunch carrots
<b>Citrus Fruit, Tomatoes</b> Once daily, if possible	4 to 6 pounds	1 doz. oranges      1 head cabbage (small) 1 can tomatoes     1 lb. turnips 1 grapefruit
<b>Potatoes, Sweetpotatoes</b> One or more servings daily	5 pounds	1 lb. sweetpotatoes 4 lbs. potatoes
<b>Other Vegetables, Fruit</b> One to two servings daily	8 to 9 pounds	2 lbs. apples      1 head cabbage (small) 1 lb. other fruit    1 lb. turnips 2 lbs. raisins       1 lb. onions 1 No. 1 can veg. soup    1 bunch celery
<b>Milk, Cheese</b> 2 to 3 times daily and in cooking	9 to 10 quarts (1 oz. cheese or 2 to 3 large dips ice cream equal 1 cup milk)	8 quarts fresh whole milk 4 lbs. cheese 1 pt. ice cream
<b>Meat, Poultry, Fish</b> Once daily, if possible	5 to 6 pounds	½ lb. liver 1 lb. hamburg 3 lbs. roasting chicken or shoulder of lamb 1 lb. fish
<b>Eggs</b> Four or more a week per person	1 dozen	1 doz.
<b>Dry Beans and Peas, Nuts</b> One to four times a week	½ pound	½ lb. beans, soybeans, or nuts
<b>Flour, Cereals, Meal</b> (Whole-grain or enriched are best)	6 to 7 pounds (count 1½ lb. bread as 1 lb. flour)	2 loaves enriched white bread 1 loaf whole-wheat bread 1 loaf rye bread 1½ lb. rolled oats or ready-to-eat cereal 1½ lb. flour & ½ lb. corn meal or rice
<b>Fats, Oils</b> Some daily	2 pounds	1 lb. table fat ½ lb. shortening ½ pt. salad dressing or salad oil
<b>Sugar, Sirup, Preserves</b> Some daily	1½ pounds	½ to 1 lb. sugar ½ to 1 pt. molasses, jelly, or preserves

These quantities are geared to the wife who is keeping house or doing office work and the husband whose work calls for a moderate amount of muscular effort; for example, a carpenter, salesman, or factory worker. If either you or your husband are unusually large or active, you may need to increase the suggested quantities of potatoes; dry beans and peas; nuts; flour and cereals; fats and oils.

\*Grouped according to the "Basic 7," National Wartime Food Guide.

\*\*Buy some of these supplies in larger quantities to save both time and money. They can be used the next week if properly stored.

she serves a roast of meat for two or three meals, varying it on some of its later appearances. She sometimes does the same thing with other meats, potatoes, rice, macaroni, and dry beans. Helen makes the whole recipe for most desserts, for if Hank likes them the first time, he's glad to see them back for a meal or two more.

Helen has learned how to use the new soya products or bread crumbs or cereals to make ground meat go further in patties and meat loaves.

The Youngs have agreed that home-baked foods save money and make meals more enjoyable. With only two to eat them, cakes, pies, and breadstuffs last longer. But Helen covers them closely, and keeps them in a cold place.

# The Youngs' menus

## SUNDAY

Grapefruit	Roast chicken or shoulder of lamb
Ready-to-eat cereal with top milk	Mashed potatoes
Fluffy omelet	Diced carrots and turnips
Toast	Celery
Table fat	Biscuits
Beverage	Table fat
	Cottage pudding
	Beverage
Waffles	Syrup
Table fat	Apple and celery salad
Milk	

## MONDAY

Orange juice	Vegetable soup
Hot cereal with top milk	Egg salad sandwich
Toasted biscuits	Oatmeal cookies
Table fat	Milk

Curried chicken or lamb and rice
Snap beans
Bread
Table fat
Sweetpotato or pumpkin pie
Beverage

## TUESDAY

Orange	Green beans with cheese sauce on toast
Hot cereal with raisins and top milk	Sweetpotato or pumpkin pie
Toast	Beverage
Table fat	
Beverage	
Beef loaf	
Baked potatoes	
Cabbage	Carrot sticks
Bread	Table fat
Cottage pudding with hot jelly sauce	Milk

## WEDNESDAY

Tomato juice	Boston baked beans
Scrambled eggs	Apple and raisin salad
Toast	Corn bread
Table fat	Table fat
Beverage	Milk
Lamb stew with potatoes, onions, turnips or	
Chicken à la king	
Green peas	Carrot salad
Bread	Table fat
Cottage pudding with ice cream	Beverage

## THURSDAY

Orange juice	Creamed peas on toast
Hot cereal with top milk	Carrot and apple salad
Toasted corn bread	Cookies
Table fat	Milk
Jelly	
Beverage	
Sliced beef loaf with tomato sauce	
Lyonaise potatoes	Squash
Cole slaw	Table fat
Baked apple	Milk

## FRIDAY

Orange	Baked beans and tomato sauce
Ready-to-eat cereal with top milk	Turnip sticks
Toast	Bread
Table fat	Table fat
Beverage	Milk
Baked or broiled fish	
Baked potato	Broccoli
Carrot and raisin salad	
Bread	Table fat
Fruit in season	Beverage

## SATURDAY

Sliced orange	Cream of broccoli soup
Hot cereal with top milk	Cheese and lettuce sandwich
Toast	Cookies
Table fat	Milk
Beverage	
Smothered liver and onions	
Mashed potatoes	Kale
Bread	Table fat
Jellied fruit cup	
Milk	

# If you want to c

The Young food plan is only one of many ways to make a good diet.

If you want to spend less, here is a food plan suggested to provide good nutrition for two grown-ups for \$7 to \$8 a week.

## WEEKLY PLAN FOR TWO (\$7 to \$8 per week, spring 1945)

Green and yellow vegetables.....	3 to 4 lb.
Citrus fruit, tomatoes.....	3 to 4 lb.
Potatoes, sweetpotatoes.....	6 lb.
Other vegetables, fruit.....	5 to 6 lb.
Milk.....	9 to 10 qt.
Meat, poultry, fish.....	4 lb.
Eggs.....	8 eggs
Dry beans and peas, nuts.....	1 lb.
Flour, cereals, meal.....	7 to 8 lb.
Fats, oils.....	2 lb.
Sugar, sirup, preserves.....	1½ lb.

Spending less than the youngs,  
you will need to—

Use *more* dry beans and peas  
potatoes  
grain products  
home-baked foods  
*because these provide good food values for the money.*

Use *less* meat, poultry, fish  
eggs  
expensive fruit and vegetables  
expensive bakery products  
*because these tend to be expensive buys in food values.*

Use *same* amount of milk  
*because it is an economical food source of calcium and riboflavin, and furnishes many other food values.*

# *Cut your food bills*

Foods similar in food value and often used the same way in meals are grouped together. But within each group, some foods cost more per pound than others. One may choose the cheaper items, for example:

## **Green and yellow vegetables**

There are many good bargains in this group. Try kale, beet tops, collards, spinach, carrots, green cabbage when they are cheap.

## **Citrus fruit, tomatoes**

Select whichever is the more abundant and cheaper.

## **Potatoes and other vegetables and fruit**

Buy fresh fruit and vegetables when in season. They're generally cheapest when most plentiful.

In buying canned vegetables or fruits, choose Standard packs. They're less expensive than Choice or Fancy packs and are just as high in food value.

## **Milk**

Use some evaporated milk, buttermilk, and skim milk (fresh or dried) if you can obtain it.

## **Meat, poultry, fish, eggs, dry beans and peas, nuts**

Commercial and Utility (or grades B and C) are economical grades of beef. Try shoulder roasts and some of the variety meats such as liver, kidney, and brains.

Fresh fish is sometimes a good buy, also hamburg, but both should be used promptly unless they are kept frozen.

Grade B eggs are just as nutritious as grade A, and are cheaper.

Dry beans, peas, and peanut butter are good food bargains; also soya flour and grits. Look up recipes for these foods.

## **Bread, flour, cereals**

Whole-grain or enriched breads are a good bargain, especially if made with milk. Avoid expensive ready-baked items to save money.

## **Fats, oils**

You pay for the fat on the meat you buy, so use any extra for cooking and seasoning, to save money and ration points.

## USING HOLD-OVER FOODS

It saves money to take care of food.

Arrange as good storage space as possible. Keep perishables cold and clean. Put flour, dry beans, and cereals in tightly covered containers to keep out moisture and insects. Sort potatoes, apples, and onions often. Use fresh foods before they are forgotten and spoil. Keep cooked foods cold and covered.

Put left-over cooked vegetables such as peas, asparagus, broccoli into a salad, or use in cream-of-vegetable soups.

Try adding brown sugar, raisins or cooked prunes, nuts, and milk to cooked rolled oats or whole-wheat cereals. Bake and serve hot with lemon sauce for a cereal pudding dessert.

Left-over cooked potatoes? Brown them with pimiento, green pepper, and onion. Or try hash-browned potatoes—creamed potatoes with savory herbs in the sauce—hot potato salad—potatoes sliced and baked with milk and cheese.

Make a casserole or meat pie. Cut cooked meat into cubes and combine with vegetables such as potatoes, onions, green beans, peas, or celery and gravy. Top with a ring of mashed potatoes or biscuit dough, and bake.

Make a meat roll from ground cooked meat. Cook chopped onion and green pepper for a few minutes in a little fat. Add to ground meat. Spread the mixture on thinly rolled biscuit dough. Roll up and cut pinwheel slices. Bake and serve with tomato sauce or gravy.

Serve left-over gingerbread with hot lemon sauce; left-over cake with caramel, lemon, or grapefruit sauce. Use cake crumbs or bread crumbs in puddings such as apple betty.

Dry left-over bread in a slow oven, roll into fine crumbs, and store in covered glass jar. Use for breading pork or veal chops or fish, or for topping baked dishes. Serve toast cubes instead of crackers with soup.

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